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THE FIRST WALPURGISNACHT.

An Analysis of Procreation to Be Given by Montpelier Choral Society.

Does the caption arouse curiosity, or seem meaningless to the casual reader? "These things ought not so to be," for, though of legendary origin, it suggests the chief interest of the first concert in the Montpelier Choral Society's approaching May festival, and therefore something very tangible and real in its present interpretation.

In the belief that the pleasure of every person privileged to be in attendance upon this first of the festival entertainments will be largely enhanced by some degree of advance familiarity with the work and its descriptive feature, and in the hope that an introduction to its charms may serve to tempt the attendance of many who might otherwise miss a rare privilege of musical delight, a brief analysis of "The First Walpurgisnacht" is here attempted.

And first—if you would effect the actual pronunciation, in discussion of the choral work now and later—please note that the W is like our V, the a, "as in father," the u, somewhat resembling oo in poor; the g, hard; and the last syllable, nacht—well, seemingly impossible to many, but really quite simple if you imagine an attempt to remove a tiny hair from the back of your tongue as you pass the ch.

The cantata, Mendelssohn's "Opus 60," was probably suggested to the composer on the occasion of a visit to the poet, Goethe, in 1830. It was announced as "a choral symphony" when begun in April, 1831; the manuscript of the vocal portion bears date July 15, 1831. The overture followed in 1832 and the work was first produced in Berlin in the succeeding year. Ten years later it was re-scored, published and presented in its present form at Leipzig, having its first English rendering also in 1843.

The name is a combination of that of

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Get the complete outfit—\$1.00 size. Druggists everywhere sell Hyomei—Adv.

Saint Walpurgis, or Werburga (a British Abbess, who emigrated to Germany in the eighth century), and the German noun, "nacht" (night). The "night" is that of April 30, when the witches of northern mythology were supposed to ride on broomsticks, hags, etc., to some appointed rendezvous, presumably broken in the Harz mountains. Here they were believed to hold high carnival with their master, the devil. These wild carousals are graphically portrayed in Goethe's "Faust." In the poem which Mendelssohn chose to work upon, the author reversed to the origin of these revels. Goethe evolved the fancy that on this night the druids retired to the mountain fastnesses to celebrate their rites unmolested by the Christians, "accomplishing their purpose by disguising their sentinels as demons, who, when Christians approached, ran through the woods with torches, clashed their arms, uttered hideous noises, frightened them away, leaving the druids free to finish their sacrifices."

The cantata has for introduction an orchestral overture in two weird and rapid movements descriptive of the seasonal transition from winter to spring. The voices are introduced by a tenor solo and a chorus replete with the exuberance of returning springtide and having its climax in a fervently religious call to the approaching rites.

Enter hark an aged woman (alto), who dramatically warns the celebrants of approaching catastrophe. A priest (baritone) replies with an exhortation to immediate rearing of the sacrificial pyre; to which the druids respond fearlessly. Scarce more than whispered is the next chorus of the guards, one guard suggesting the demon-scheme above alluded to, and finding ready response by the chorus in one of the most wildly fantastic and imaginative bits of tonal description in all music creation. It is positively diabolical—so infernal that the semi-choral hymn to deity, which follows, introduced by solo bass voice, comes as a welcome relief.

This inspiring hymn is followed by the terrified warning of the Christian guard and the answers of his equally terrified comrades. Frantic with fear of the fake-demons they disappear, leaving the druids to resume their rites, which end with another impressive choral hymn of praise.

Throughout the work by the orchestration is of breathless interest and the successful performance of the vocal parts cannot fail to suggest the upward progress of the local society in its study of standard music by the world's greatest composers.—[By Hermon D. Hopkins.]

BRITAIN RECONSIDERS.

Will Recognize Big Fair in a "Modified Form."

London, May 6.—The British government will reconsider its decision not to participate in the Panama-Pacific exposition at San Francisco.

It probably will decide that Great Britain shall officially be represented at the fair in a distinctly modified form.

JOKER IN TRUST BILL

More Extended Liberty for Various Organizations

COMMITTEE MAKES NO CORRECTION

Section Seven Is Said to Be from the Pen of the President

Washington, May 6.—What is claimed to be deliberate confusion in the Clayton trust bill, just reported to the House, was disclosed yesterday from a source close to the committee on judiciary. The joker is in section seven, which deals with labor organizations, and which is said to have been written by President Wilson himself. This section is as follows:

"That nothing contained in the anti-trust laws shall be construed to forbid the existence and operation of fraternal, labor, consumers, agricultural or horticultural organizations, orders, or associations instituted for the purposes of mutual help, and not having capital stock or conducted for profit, or to forbid or restrain individual members of such organizations, orders or associations from carrying out the legitimate objects thereof."

It was pointed out to the committee while it was framing the measure that either the "or" after the word "agricultural" should come out, or that an "or" should be inserted after the word "organizations," so as to make the clause beginning "or associations instituted for the purposes of mutual help," a wholly new classification. The committee, however, refused to make this correction, possibly for the reason that it was written at the White House. As it now stands, lawyers in the House declare that associations which cannot be declared as "fraternal, labor, consumers, agricultural, or horticultural" will be given a legal status which they have not previously enjoyed. Such associations as the National Retail Lumber association, and others of like character, would be benefited by this confusion. Unless the "gag" is applied strictly, section seven will be a matter of hot debate on the floor of the House.

HEARING ON MUNICIPAL RAILWAY.

House Committee on District of Columbia to Take Up Bill May 13.

Opponents of the Crosser bill for the municipalization of the street railway system of Washington, D. C., will be heard by the full House committee on the District of Columbia on May 13. The American Electric Railway association has secured this date on which to present its arguments against this measure, which was recently reported favorably to the full district committee by a subcommittee of which Representative R. O. Crosser of Ohio is chairman. At a recent convention the American Electric Railway association took up consideration of ways and means to increase revenues from fares.

SUFFRAGE AND PROHIBITION.

Judiciary Committee Reports Both the Amendments Constitutional.

Joint resolutions proposing amendments to the federal constitution to extend the right of suffrage to women and for nationwide prohibition were ordered favorably reported without recommendation to the House yesterday by the judiciary committee. This leaves both proposals to the House for decision without recommendation from the committee.

CARDINAL GIBBONS SAILS.

He Goes to Visit Pope Pius X.—Distinguished Party With Him.

New York, May 6.—The North German Lloyd liner Prinzess Irene sailed for Naples yesterday with Cardinal Gibbons and a number of distinguished bishops and priests in his party. The cardinal goes to Rome to visit the pope. He occupied the captain's quarters and the piers at Hoboken were decorated in American, German and papal flags. In the cardinal's immediate party were Rt. Rev. Mgr. Sharan, Rt. Rev. D. J. O'Connell and Rev. Louis R. Stickney, secretary of the cardinal, all of Baltimore.

JOHN FORREST DILLON DEAD.

Formerly Judge of Supreme Court of Iowa.

New York, May 6.—John Forrest Dillon, formerly judge of the supreme court of Iowa, and more recently general counsel for the Missouri Pacific railway and the Western Union Telegraph company, died at his home here yesterday, after a protracted illness. He was eighty-three years old.



Resinol stops scalp itching and promotes hair health

If you are troubled with dandruff, eczema or other scalp itching scalp affection, try shampoos with Resinol Soap and an occasional treatment with Resinol Ointment. You will be surprised how quickly the trouble disappears, and the health and beauty of the hair improves. Avoid imitations. Resinol is sold by almost every druggist.

"TAINTED" MONEY AGAIN

Lane Resents Rockefeller's Aid to Government

KENYON DENOUNCES EXISTING METHODS

Might as Well Pay Supreme Court as Senate

Washington, May 6.—A determined fight was launched in the Senate Monday to prevent the government from accepting Rockefeller money to aid in farm demonstration and boll weevil extermination work. Senator Lane declared that the money of John D. Rockefeller was "covered with the blood and tears of women and children shot down in the Colorado strike." The debate was on an amendment to the agricultural appropriation bill, which was pending when the Senate adjourned for the day. This amendment, reported by the agricultural committee, proposed an appropriation in the House bill for farm demonstration and boll weevil work, with a clause prohibiting contributions to the fund by individuals or corporations. At present the general education board, to which Mr. Rockefeller has given millions of dollars, pays a portion of the salaries of 600 government employees engaged in this work. Senator Vanderman of Mississippi suggested amending the committee amendment so as to permit corporations in the cotton states to contribute. This brought from Senator John Sharp Williams the assertion that "the Waters-Pierce Oil Co. in Texas is no more respectable than Standard Oil."

Senator Kenyon insisted that the federal government had no right to go into partnership with Rockefeller. "It is no more right for Rockefeller to be paying the employees of the department of agriculture," he said, "than it would be for him to pay the salaries of the members of the supreme court or of the Senate." Senator Martine said he would be willing to have half the Rockefeller fortune in building up Virginia. If Rockefeller had got his money wrongly, he added, there was a law to punish him, but he should not be prevented from doing good with the money he already possessed. This was in answer to Senator Lane's remark that "some folks believe the curse of God is on every dollar he possesses."

BANKER METCALF PLACED IN JAIL

Charged with Misapplying the Funds of the Atlantic National Bank.

Providence, May 6.—Misapplication of the funds of the Atlantic National bank of this city, which went into the hands of a receiver in April, 1913, was charged in the indictment against Edward P. Metcalf, former president of the bank, whose trial in the federal court was set for yesterday. The court Monday declined to grant a postponement, although informed by counsel that Metcalf's co-defendant, Henry E. DeKay, was ill in London. DeKay was indicted for alleged aiding and abetting in misapplication of the funds.

Companies in this city and Mexico controlled by DeKay and his brother, John W. DeKay, brokers of New York, are alleged in the indictments to have profited by Metcalf's transactions. John DeKay, also under indictment, never has been apprehended and is understood to be in Mexico. Orion R. Farrar and James F. Allen, both of New York, will be tried later on similar indictments.

REVOLT IN THE CONGO.

Twenty White Men Are Among the Victims.

Antwerp, Belgium, May 5.—Confirmation of a reported native revolt in the Portuguese Congo and the killing of 20 white men, including some Protestant and Catholic missionaries, has been received here. Many other missionaries are said to have fled from the district, according to despatches from Boma, Belgian Congo. The natives are led by a chief from San Salvador. The governor of Angola attacked them, but was forced to retreat, and the natives continued their march toward the left bank of the Congo, burning all the stations on their way and causing the small garrisons to flee before them. Passengers who arrived from the Congo on board the steamer Anversville declared that the situation in the Portuguese colony was desperate and that the revolt would be extremely difficult to suppress. They said the Belgian Congo authorities were rushing troops to the frontier in order to prevent the natives from crossing into Belgian territory and causing a rising there.

Spring Tonic.

In April the "patent medicine" tonic (?) flourishes. As the first warmth of spring brought a feeling of lassitude, the farmer's wife in older days would go searching through the woods for "yarbs" from which to make a brew as a tonic for the whole family. The city man, feeling the lassitude of "spring fever" coming over him, brought from the corner drug store a 49-cent package of "Old Doc" Somebody's spring tonic, consisting of the same useless "yarbs," a liberal dose of pure alcohol, and perhaps a touch of strychnin. But things are changing; there are not so many taking "spring tonics" as in the older days. Men have learned says The Journal of the American Medical association, that the best spring tonics are the gifts of a beneficent nature. A full breath of fresh spring air, a brisk walk along a grass-grown road, a plunge into the cool waters of the old swimming-hole—if the water is pure and cold—or the morning shower if in the city, fresh green food, or the pursuit after a bounding golf-ball over a spring course—these are real invigorators, true tonics.

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Topics of the Home and Household.

To beat the whites of eggs stiff, always have them cold and add a pinch of salt.

Salt sprinkled on a carpet before sweeping reduces the amount of dust that arises.

Paper napkins at breakfast are not only economical, but they add to the gaiety of the breakfast table.

If drawer space is limited, tack a tape around the sides of a bureau drawer at intervals, making each loop large enough to hold a neatly folded pair of stockings.

Instead of trying to cream sugar and butter for a cake with a spoon or knife blade, try using a wire potato masher. This chops the butter finely and blends the two with little trouble in a short time.

In creaming butter and sugar for cake or hard sauce use a wooden potato masher. Warm the mixing bowl before putting in the ingredients, and they will soon become a light, creamy mass with half the usual labor.

The secret of successful washing with kerosene added to the water to whiten yellow clothes is to use very hot water for the rinsing. This removes every trace of odor and leaves the garments white and clean smelling.—Detroit Free Press.

If the hardwood trim of a house, and pieces of old mahogany furniture are rubbed repeatedly with a mixture of linseed oil and turpentine in the proportion of two of the former to one of the latter, they will have a soft beautiful polish, says the Cleveland Plain Dealer. The mixture "feeds" the wood, and takes away what one dealer expresses as the "hungry" look wood has when neglected.

Turpentine is a sure prevention against moths. By dropping a trifle in drawers, trunks and cupboards it will render the garments safe from injury. It will also keep ants from closets and storerooms if a few drops are put in

Date Pies and Sandwiches.

A pound of dates will make two pies. Wash and heat slowly in a quart of milk. When soft, stone and crush or put through a colander. Add an egg or teaspoonful of dissolved cornstarch. Bake a pie crust and place the mixture in it, using a lattice work of pie crust across the top. Or whipped cream or meringue may be used on top if preferred.

Date Sandwiches.—Chop stoned dates until soft enough to spread, says the New Haven Journal-Courier. Use thin slices of buttered bread and make sandwiches. Instead of buttering the bread one may substitute finely chopped nuts, if desired. These sandwiches will make a most satisfying luncheon.

Cake Fillings That Are Different.

When it comes to making filling for layer cake, perhaps in seven cases out of 10, chocolate filling is the one decided upon. Now, chocolate layer cake is good—very good—and almost everyone is fond of it; but it seems a pity to use it so frequently to the exclusion of the dozens of other fillings which would provide variety and many of which certainly are just as easy to make and no more expensive than the chocolate.

Perhaps one of the best fillings and one which is sure to please the young folks, is a marshmallow filling, says the Pictorial Review. This can be used either for a white or a dark cake. Try it some day on a dark chocolate cake, baked in layers, or even between the layers of an old-fashioned spice cake.

Marshmallow Filling.—Five teaspoons of powdered gum arabic, one cup of cold water, one cup of pulverized sugar, white of one egg, one-half teaspoon of vanilla extract. Dissolve the gum arabic in the water. Add the sugar and cook over a gentle heat until thick enough to form a soft ball between the fingers when a little is dropped into cold water. When this stage is reached, pour the boiling mixture over the beaten white of the egg. Add the flavoring, and spread between the layers of cake, using a knife dipped into hot water to spread it smoothly.

Raisin Filling.—One cup of granulated sugar, four tablespoons of water, white of one egg, two-thirds cup of seed-cake raisins, a few drops of almond flavoring.

the corners and upon the shelves. It is a sure destruction to all sorts of vermin and will drive them away from the various articles of furniture. It does not injure either furniture or clothing. One tablespoonful added to a bucket of warm water is excellent for cleaning painted woodwork.

Almond Cream Filling.—One cup of heavy cream, one-half cup of powdered sugar, one cup of blanched almonds, a few drops of rose water. Beat the cream to a stiff froth. Add the sugar, which has been carefully sifted to break up any possible lumps. Add also the rose water and the finely chopped almonds. Blend all smoothly together and spread thickly between the cake layers. This is a filling which must be prepared at the last moment before serving. Owing to the richness of the cream it makes a filling particularly well adapted to a plain sponge layer cake.

Hawaiian Filling.—One cup of granulated sugar, one can of grated pineapple, white of one egg. Put the sugar into a saucepan with four tablespoonfuls of the juice from the pineapple. Cook this until it thickens. In the meantime drain all the remaining liquid possible away from the pineapple and also beat the white of an egg stiff. Pour the boiling syrup over the white of the egg, beating while pouring. Continue to beat until thick; then add the drained fruit.

Prune Almond Filling.—One-third cup of almonds, white of one egg, one-third cup of water, one-half cup of prunes, one cup of sugar. Boil the sugar and water together to the "soft ball" stage. Pour the syrup thus made over the white of the egg, which has been previously beaten until light. Beat all the time the hot syrup is being poured over the egg. When commencing to stiffen, add the prunes which have been cooked soft, stoned and cut into small pieces. Add also the almonds, blanched, and chopped fine. When the filling is cold spread between the layers of cake.

Fig Filling.—Two cubes of loaf sugar, juice of one lemon, one orange, two tablespoons of water, confectioners' sugar. Rub the cubes of sugar briskly over the rind of the orange, so as to extract the flavoring oil. Dissolve the sugar in the juice of the lemon and the water. Add enough confectioners' sugar to make a thick icing. Slice the orange very thin and place with the icing, between the layers of the cake. Sift pulverized sugar over the top layer, and, if desired, decorate with glace orange slices.

Fig Filling.—One pound of figs, two tablespoonfuls of sugar, one cup of water, juice of one lemon. Pass the figs through the medium cutter of a food chopper, add the water and the sugar and cook to a thick pulp.

Dorothy Dexter.

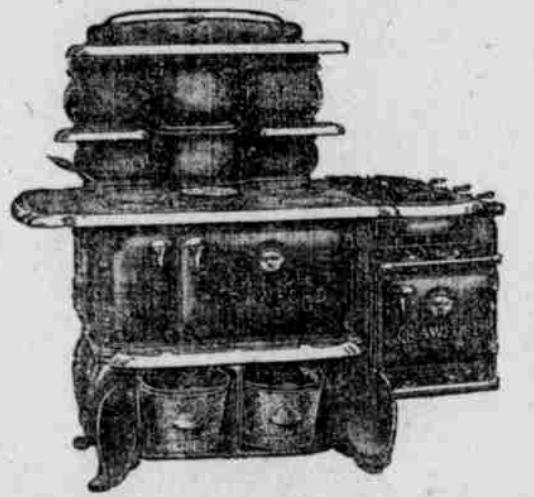
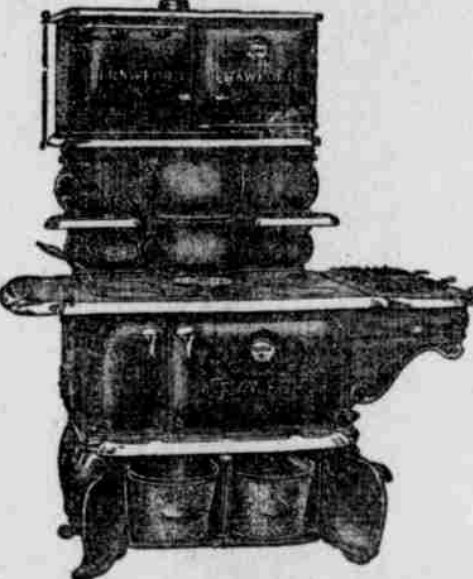
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